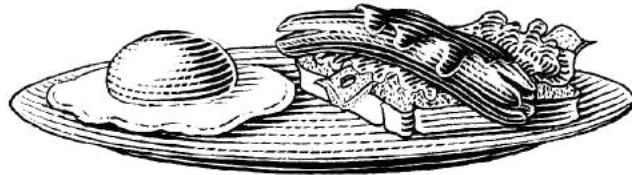


# E I C H A R D T ' S

## GRILLE

### LE PETIT DÉ JEUNER



Served 7.30am - 11.15am

## MAINS

- TOAST & JAMS** *toasted sourdough, wholemeal bread, butter & jams* ..... 13
- STEEL CUT OATMEAL** *with berry compote, Whittakers chocolate & walnuts* ..... 16
- EICHARDT'S MUESLI** *homemade muesli with nuts, seeds, dried stone fruit & berries served with milk or yoghurt* ..... 16
- EGGS BENEDICT** *free range poached eggs with salmon or bacon served on hash browns with sautéed spinach and hollandaise* ..... 22
- CROQUE MADAME** *roasted havoc ham, gruyère, béchamel with a sunnyside up egg* ..... 19
- OMELETTE WITH HERBS** *free range egg omelette with gruyère or cheddar cheese & fresh seasonal herbs* ..... 18
- BIG BREAKFAST** *poached eggs, havoc bacon, sausage, fried tomato, black pudding, hash brown & toasted ciabatta* ..... 26
- CHIA SEED PUDDING** *mulled wine poached pears, feijoa & granola* ..... 19

## APRÈS LA GRANDE SOIRÉE



*your choice of*  
**A GLASS OF CHAMPAGNE**  
*or A BLOODY MARY*  
&  
**CROQUE MADAME**  
&  
**BOTTOMLESS ESPRESSO**  
*or FLAT WHITES*

45

## SIDES

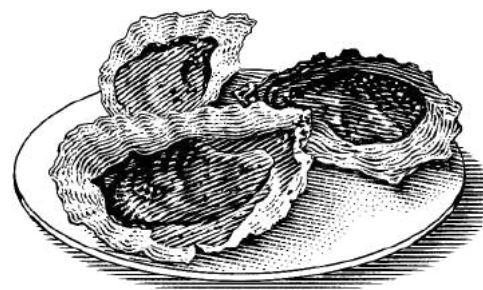
- Slow Cooked Tomatoes*  
7
- Zamora Breakfast Sausage*  
7
- Havoc Smoked Bacon*  
7
- Zamora Black Pudding*  
7
- Sautéed Spinach*  
7

## CHAMPAGNE & OYSTERS

SEASONALLY AVAILABLE OYSTERS  
*either Natural or Shallot Vinaigrette*

NATURAL OYSTERS BY THE DOZEN  
POA

PERRIER-JOUËT GRAND BRUT  
*gls 30/ btl 185*



## MORNING PICK ME UP

*Bloody Mary 21   Backyard Bellini 19   Kir Royale 25   Mimosa 18*

*Gluten-free (GF), vegetarian (VG), vegan options are available, please speak to your waiter*

# E I C H A R D T ' S GRILLE

## LUNCH AND DINNER

Served 11:30am - late

### TAPAS

<b>CHARRED CORN CROQUETTES</b> <i>tomato salsa, jalapeño relish</i> .....	16
<b>SALT AND PEPPER CALAMARI</b> <i>squid ink aioli</i> .....	16
<b>VENISON TATAKI</b> <i>black berry and horopito</i> .....	18

### ENTRÉES

<b>EICHARDT'S SEAFOOD CHOWDER</b> <i>scallops, market fish &amp; freshly baked ciabatta, clams, prawns</i> .....	16/30
<b>SMOKED MUSHROOM PÂTÉ</b> <i>pinot noir jelly, pickled cranberries, toasted hazelnuts &amp; sourdough crostini's</i> .....	18
<b>FRENCH ONION SOUP</b> <i>gruyère &amp; baguette gratinée</i> .....	16
<b>HOUSE CURED STEWART ISLAND SALMON</b> <i>crème fraîche, crispy caper &amp; watercress</i> .....	20

### SNACKS

<b>MARINATED OLIVES</b>	9
<b>SPICED MIXED NUTS</b>	9
<b>BAKED CIABATTA</b>	9

### MAINS

<b>STEAK FRITES</b> <i>300gm Wakanui, scotch fillet with maître de butter</i> .....	54
<b>POTATO GNOCCHI</b> <i>Black garlic and heirloom tomato</i> .....	28
<b>GRILLE CHEESEBURGER</b> <i>200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, your choice of Gibbston blue or aged cheddar with pommes frites</i> .....	29
<b>MOULES FRITES</b> <i>Green lipped mussels in a garlic broth &amp; pommes frites</i> .....	26

### SIDES

**SEASONAL  
VEGETABLES**  
9

**POMMES  
FRITES**  
9

**HOUSE  
SALAD**  
9

*Gluten-free (GF), vegetarian (VG), vegan options are available, please speak to your waiter*